

# DOMAINE ALVINA PERNOT Bourgogne Chardonnay 'Rue de Bois' 2021

**Provenance:** Côte de Beaune, Burgundy **Grape Variety:** 100% Chardonnay Pairing:

Raclette cheese, roast poultry, rich oysters, crayfish, scallops and white fish

**Serving:** Temperature: 12°C





### **Vineyard Cultivation:**

An exciting new arrival on the scene in the Côte de Beaune is Alvina Pernot, granddaughter of Paul Pernot of Domaine Paul Pernot and cousin of Philippe Pernot of Domaine Pernot Belicard. After working for three years at her grandfather's Domaine, Alvina and her husband, Philippe Abadie, set up a tiny Domaine and Maison in Puligny-Montrachet. This Bourgogne is made up of parcels of 50-plus-year-old vines from the village of Puligny-Montrachet.



## Vinification:

Alvina and her husband favour earlier-picked fruit and higheraltitude parcels within the large Pernot holdings. For the debut 2018 vintage, Alvina Pernot used no new oak, with all wines aged on their lees, in used barrels mainly from François Frères, until they were racked for bottling.







## **Tasting Notes:**

Domaine! The first year of production separately, twenty years old. Pale lemon, light, chiselled, crisp with a citrus note, no great concentration on the palate but attractively made. Drink from 2023-2025. Jasper Morris, Inside Burgundy. You can drink it now by with a 30-minute decant before serving or cellar it up until 2028.



## Soil Type:

Limestones and Clay



### Method:

Sustainable





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